WEST Search History

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DATE: Thursday, February 01, 2007

Hide?	Set Name	Query
		DB=JPAB; PLUR=YES; OP=OR
☐	L20	l18 and l19
☐	L19	milk and (juice or fruit)
☐	L18	smoothie
		DB=USPT; PLUR=YES; OP=OR
☐	L17	l15 and l16
☐	L16	juice or fruit
☐	L15	l13 and l14
☐	L14	milk or dairy
☐	L13	smoothie
		DB=PGPB,USPT; PLUR=YES; OP=OR
☐	L12	l10 and l11
☐	L11	ice
☐	L10	l8 and L9
☐	L9	(milk or dairy).clm.
☐	L8	l6 and L7
☐	L7	juice or fruit
☐	L6	l3 and l4 and L5
☐	L5	sucralose
☐	L4	(beverage or drink).ab.
☐	L3	milk or dairy
☐	L2	beverage or drink
☐	L1	("2873892"|"20020170925"|"20030232115"|"3498502"|"4530370"|"4848381"|"5388429"|"5799832"|"605

END OF SEARCH HISTORY

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FILE 'HOME' ENTERED AT 11:00:54 ON 01 FEB 2007

=> file frosti fsta
COST IN U.S. DOLLARS

	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.21	0.21

FILE 'FROSTI' ENTERED AT 11:01:10 ON 01 FEB 2007
COPYRIGHT (C) 2007 Leatherhead Food Research Association

FILE 'FSTA' ENTERED AT 11:01:10 ON 01 FEB 2007
COPYRIGHT (C) 2007 International Food Information Service

=> s smoothie
L1 54 SMOOTHIE

=> s splenda or sucralose
L2 860 SPLENDA OR SUCRALOSE

=> s l1 and l2
L3 1 L1 AND L2

=> d all

L3 ANSWER 1 OF 1 FROSTI COPYRIGHT 2007 LFRA on STN
AN 595053 FROSTI
TI Breaking a sweat.
AU Bruss J.
SO Beverage Industry, 2002, (July), 93 (7), 55-56 (0 ref.)
Published by: Stagnito Communications Inc. Address: 1935 Shermer Road, Suite 100, Northbrook, IL 60062-5354, USA. Telephone: +1 (847) 205 5660. Fax: +1 (847) 205 5680. Web: www.bevindustry.com
ISSN: 0148-6187
DT Journal
LA English
AB New flavours and ingredients utilization is broadening the sports drinks category to satisfy needs in hydration, nutrition and energy. Ingredients such as potassium, glycerol, fibre, antioxidants, vitamins and calcium are being used to create diverse products with complex formulations that result in effective delivery and efficacy. Sports drinks development aims to help athletes and active consumers achieve the best performance possible. B vitamins have been added to the Powerade sports drinks from Coca Cola Co., while Powerade Light has been relaunched with a new formulation containing 50% fewer calories. Powerade Light has been reformulated using more malic acid, a flavour base comprising apple, pear and cherry, and sucralose to enhance flavour. The new Power A/M product is a smoothie-type product offering a large dose of protein and vitamins. Raize and Psych products developed under the Powerade brand combine the benefits of hydration from a sports drink with those of an energy drink. The Z'lectra Sport brand from American Quality Beverages offers traditional isotonic drinks for thirst and hydration, fitness waters and a high-tech line of sports and fitness drinks engineered for the needs of athletes. Newer ingredients utilized in these sports drinks are detailed.
SH BEVERAGES
CT ATHLETES; BEVERAGES; DEVELOPMENTS; ENERGY DRINKS; FORMULATION; HEALTH DRINKS; HEALTH FOODS; INGREDIENTS; ISOTONIC DRINKS; NON ALCOHOLIC BEVERAGES; PERFORMANCE; POWERADE; SOFT DRINKS; SPORTS DRINKS; SPORTSMEN
DED 8 Nov 2002

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=> s milk or dairy
L4      171427 MILK OR DAIRY

=> s l2 and l4
L5          79 L2 AND L4

=> s juice or fruit
L6      121539 JUICE OR FRUIT

=> s l5 and l6
L7          22 L5 AND L6

=> d 1-22 all

L7    ANSWER 1 OF 22  FROSTI  COPYRIGHT 2007 LFRA on STN
AN    704477   FROSTI
TI    (Sweetener Rebalance M60, Sweetener Rebalance LF3, Dairy Drink
      Rebalance, Bakery Rebalance 706, and Buttermilk Ranch Dressings made with
      Rebalance 800 from Tate & Lyle.)
AU    Anon.
SO    Dairy Foods, 2006, (August), 107 (8), 118 (0 ref.)
      ISSN: 0888-0050
DT    Journal
LA    English
AB    Applications for Sweetener Rebalance M60 and Sweetener Rebalance LF3
      include beverages, fruit filling, puddings and desserts.  The
      ingredients contain Splenda Sucralose.  Dairy
      Drink Rebalance chocolate milk contains fewer calories than
      traditional full-fat, full sugar chocolate milk.  Bakery
      Rebalance 706 is a bakery solution that offers no-added-sugar and
      provides a reduced calorie option in creme fillings. Buttermilk Ranch
      Dressing made with Rebalance 800 allows manufacturers to reformulate
      sauces and dressings to have a reduced fat and reduced calorie claim.
SH    ADDITIVES
CT    BAKERY REBALANCE 706; BUTTERMILK RANCH DRESSING; DAIRY DRINK
      REBALANCE; INGREDIENTS; REBALANCE 800; SUGAR REPLACER; SWEETENERS;
      SWEETENER REBALANCE LF3; SWEETENER REBALANCE M60; TATE AND LYLE
DED   17 Oct 2006

L7    ANSWER 2 OF 22  FROSTI  COPYRIGHT 2007 LFRA on STN
AN    695787   FROSTI
TI    Process for improving sucralose purity and yield.
IN    Catani S.J.; Vernon N.M.; Merkel C.M.; Micinski E.; Wiley J.E.
PA    Tate and Lyle Public Ltd Co.
SO    European Patent Application
PI    EP 1657246  A1
AI    20030306
PRAI  United States  20020308
DT    Patent
LA    English
SL    English
AB    A process for preparing a highly purified sucralose with
      improved taste profile that is suitable for use as a high-intensity
      sweetener in food and beverage products is disclosed.  The invention is
      claimed to optimise yield, ensure efficient removal of chlorinated
      carbohydrates and other impurities, promote rapid crystallisation and
      enhance the palatability of a product.  The process involves an early
      non-crystallisation extraction step after synthesis to substantially
      remove the impurities and recycle the mother liquor.  The beverage may be
      a carbonated or non-carbonated, alcoholic or non-alcoholic drink,
      fermented fruit or tea beverage, flavoured liquor,
      dairy- or milk-based beverage, coffee, or whole,
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concentrated or powdered fruit and vegetable juice. Suitable food products include applesauce, jams, jellies, marmalades, fruit snacks, fruit butter, fruit spreads, dairy, milk or cream products, baked goods, cereal products, condiments, meat products, snack foods, soups, consomme, bullion, therapeutic products, nutritional products and animal foods.
SH ADDITIVES
CT CRYSTALLIZATION; CRYSTALLIZED SWEETENERS; EUROPEAN PATENT; HIGH INTENSITY SWEETENERS; INTENSE SWEETENERS; PATENT; PURIFICATION; SUCRALOSE ; SWEETENERS
DED 15 Jun 2006

L7 ANSWER 3 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 695045 FROSTI
TI Mixtures with a sweetness and taste profile of high fructose corn syrup HFCS 55 comprising HFCS 42 and acesulfame K.
IN Riha W.E.; Molina-Cortina E.-I.
PA Nutrinova Nutrition Specialties and Food Ingredients GmbH
SO European Patent Application
PI EP 1653813 A1
WO 2005004637 20050120
AI 20040708
PRAI United States 20030714
DT Patent
LA English
SL English
AB A reduced-calorie sweetener composition provides foodstuffs with a taste profile that is not significantly different from that of foodstuffs containing high-fructose corn syrup HFCS 55 alone. This invention, which is similar to WO 2005/004636, is also claimed to advantageously provide a calorie reduction of 50% or more. The composition consists of a carbohydrate sweetener, either HFCS 55, HFCS 42 or sucrose, and an effective amount of a high-intensity sweetener composition that includes acesulfam K and one of aspartame, sucralose, or neotame. It is suitable for incorporation into beverages, dairy products, desserts, and chewing gums. The composition is particularly suitable for alcoholic beverages and non-alcoholic beverages, either carbonated or non-carbonated, in concentrated form, or ready to drink. The beverages may also be water-based, fruit juice-based, and milk- or milk-derivative-based.
SH ADDITIVES
CT APPLICATIONS; BEVERAGE ADDITIVES; BEVERAGES; EUROPEAN PATENT; FRUCTOSE SYRUP; HEALTHY FOODS; HIGH FRUCTOSE CORN SYRUP; HIGH INTENSITY SWEETENERS; LITE FOODS; LOW CALORIE FOODS; LOW CALORIE SWEETENING AGENTS; NON ALCOHOLIC BEVERAGES; PATENT; SWEETENERS; SYRUPS
DED 7 Jun 2006

L7 ANSWER 4 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 695044 FROSTI
TI Sweetener compositions with a sweetness and taste profile comparable to HFCS 55.
IN Rathjen S.
PA Nutrinova Nutrition Specialties and Food Ingredients GmbH
SO European Patent Application
PI EP 1653812 A2
WO 2005004636 20050120
AI 20040708
PRAI United States 20030714; 20030808; 20040408
DT Patent
LA English
SL English
AB A reduced calorie sweetener composition provides foodstuffs with a taste profile that is not significantly different from foodstuffs containing high fructose corn syrup (HFCS) 55 alone. The invention is also claimed

to advantageously provide a calorie reduction of 50% or more. The composition consists of a carbohydrate sweetener, either HFCS 55, HFCS 42, or sucrose, and an effective amount of a high-intensity sweetener composition that includes acesulfam K and one of aspartame, sucralose, or neotame. It is suitable for incorporation into beverages, dairy products, desserts, and chewing gums. The composition is particularly suitable for alcoholic beverages and non-alcoholic beverages, either carbonated or non-carbonated, in concentrated form, or ready-to-drink. The beverages may also be water-based, fruit juice-based, and milk- or milk-derivative-based.

SH ADDITIVES

CT APPLICATIONS; BEVERAGE ADDITIVES; BEVERAGES; EUROPEAN PATENT; FRUCTOSE SYRUP; HEALTHY FOODS; HIGH FRUCTOSE CORN SYRUP; HIGH INTENSITY SWEETENERS; LITE FOODS; LOW CALORIE FOODS; LOW CALORIE SWEETENING AGENTS; NON ALCOHOLIC BEVERAGES; PATENT; SWEETENERS; SYRUPS

DED 7 Jun 2006

L7 ANSWER 5 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 682857 FROSTI

TI Low-calorie beverages with improved flavour.

IN Isoya N.; Tomiyama Y.; Sato K.

PA Ajinomoto Co. Inc.

SO European Patent Application

PI EP 1591021 A1

AI 20050303

PRAI Japan 20040426

DT Patent

LA English

SL English

AB A low-calorie, sucralose-containing beverage is claimed to have improved flavour owing to the incorporation of the high-intensity sweetener, aspartame. The sweetener improves suppression of the unpleasant or strange taste caused by sucralose, thus increasing the commercial value of the beverage. The beverage may also include an acidulant and a flavouring ingredient such as a cola-type flavouring ingredient (e.g. cinnamon, ginger, caramel and cola), a fruit flavouring ingredient (e.g. apple, lemon, berry, peach, grape, orange, pineapple, melon, cherry, kiwifruit, mango, grapefruit and guava) or a herb-type flavouring ingredient. The invention may be a carbonated beverage, isotonic drink, fruit juice beverage, milk beverage or tea beverage.

CT ASPARTAME; BEVERAGES; EUROPEAN PATENT; FLAVOURINGS; HEALTHY BEVERAGES; HIGH INTENSITY SWEETENERS; LITE BEVERAGES; LITE SOFT DRINKS; LOW CALORIE BEVERAGES; LOW CALORIE SOFT DRINKS; NON ALCOHOLIC BEVERAGES; PATENT; SOFT DRINKS; SUCRALOSE; SWEETENERS

DED 2 Dec 2005

L7 ANSWER 6 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 661566 FROSTI

TI Mixtures with a sweetness and taste profile of high fructose corn syrup HFCS 55 comprising HFCS 42 and acesulfame K.

IN Riha W.E.; Molina-Cortina E.-I.

PA Nutrinova Nutrition Specialties and Food Ingredients GmbH

SO PCT Patent Application

PI WO 2005004637 A1

AI 20040708

PRAI United States 20030714

DT Patent

LA English

SL English

AB A reduced-calorie sweetener composition provides foodstuffs with a taste profile that is not significantly different from that of foodstuffs containing high-fructose corn syrup HFCS 55 alone. This invention, which

is similar to WO 2005/004636, is also claimed to advantageously provide a calorie reduction of 50% or more. The composition consists of a carbohydrate sweetener, either HFCS 55, HFCS 42 or sucrose, and an effective amount of a high-intensity sweetener composition that includes acesulfam K and one of aspartame, sucralose, or neotame. It is suitable for incorporation into beverages, dairy products, desserts, and chewing gums. The composition is particularly suitable for alcoholic beverages and non-alcoholic beverages, either carbonated or non-carbonated, in concentrated form, or ready to drink. The beverages may also be water-based, fruit juice-based, and milk- or milk-derivative-based.

SH ADDITIVES

CT APPLICATIONS; BEVERAGE ADDITIVES; BEVERAGES; FRUCTOSE SYRUP; HEALTHY FOODS; HIGH FRUCTOSE CORN SYRUP; HIGH INTENSITY SWEETENERS; LITE FOODS; LOW CALORIE FOODS; LOW CALORIE SWEETENING AGENTS; NON ALCOHOLIC BEVERAGES; PATENT; PCT PATENT; SWEETENERS; SYRUPS

DED 1 Mar 2005

L7 ANSWER 7 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 660669 FROSTI

TI Sweetener compositions with a sweetness and taste profile comparable to HFCS 55.

IN Rathjen S.

PA Nutrinova Nutrition Specialties and Food Ingredients GmbH

SO PCT Patent Application

PI WO 2005004636 A2

AI 20040708

PRAI United States 20030714; 20030808; 20040408

DT Patent

LA English

SL English

AB A reduced calorie sweetener composition provides foodstuffs with a taste profile that is not significantly different from foodstuffs containing high fructose corn syrup (HFCS) 55 alone. The invention is also claimed to advantageously provide a calorie reduction of 50% or more. The composition consists of a carbohydrate sweetener, either HFCS 55, HFCS 42, or sucrose, and an effective amount of a high-intensity sweetener composition that includes acesulfam K and one of aspartame, sucralose, or neotame. It is suitable for incorporation into beverages, dairy products, desserts, and chewing gums. The composition is particularly suitable for alcoholic beverages and non-alcoholic beverages, either carbonated or non-carbonated, in concentrated form, or ready-to-drink. The beverages may also be water-based, fruit juice-based, and milk- or milk-derivative-based.

SH ADDITIVES

DED 17 Feb 2005

L7 ANSWER 8 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 646776 FROSTI

TI Low carbohydrate sweetener.

IN Singer M.A.

SO United States Patent

PI US 6773743 B 20040810

AI 20030602

NTE 20040810

DT Patent

LA English

SL English

AB A low carbohydrate, low-glycaemic index, cane sugar-free sweetener is described. The sweetener adds a small amount of Lo Han Quo extract to sucralose liquid to reduce the amount of sucralose liquid used to obtain the same sweetening effect of a teaspoon full of natural cane sugar. Lo Han Quo extract is a mogroside sweetener obtained

from momordica fruit. The sweetener can be used in low-carbohydrate ice cream and cane sugar-free baked goods such as cake and candy. The ice cream obtained is said to exhibit improved taste, overrun properties, melting rate, hardness, palatability, and spoonability. Softened ice cream can become firm on being refrozen without the formation of ice crystals and without loss of its excellent palatability and spoonability. The ice cream can also be made using conventional processing equipment such as mixer pasteuriser, homogeniser, and freezer.

SH ADDITIVES

CT ADDITIVES; CUCURBITS; DAIRY PRODUCTS; ESSENCES; EXTRACTS; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FRUIT EXTRACTS; FRUIT PRODUCTS; FUNCTIONAL AIDS; ICE CREAM; LOW CALORIE FOODS; PATENT; SUGAR FREE FOODS; SWEETENERS; US PATENT

DED 27 Aug 2004

L7 ANSWER 9 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 596670 FROSTI

TI 31 Ingredient developments for frozen desserts.

AU Pszczola D.E.

SO Food Technology, 2002, (October), 56 (10), 46-65 (11pp) (0 ref.) Published by: Institute of Food Technologists. Address: 221 N. LaSalle St., Chicago, IL 60601, USA. Telephone: +1 (312) 782 8424. Fax: +1 (312) 782 8348. Email: info@ift.org Web: www.ift.org ISSN: 0015-6639

DT Journal

LA English

AB Frozen desserts are formulated with a variety of flavour combinations and inclusions, improved stabilizers that help solve functionality problems and ingredients that provide health benefits. Recent developments in ingredients for frozen desserts such as ice cream, frozen yoghurt, sherbets and ice confections are discussed. Various terms applied to frozen desserts are defined. A new stabilizer system, a blend of food starch and maltodextrin, has been developed. Dairy proteins that help stability and visual appeal, new ice cream concepts using stabilizers, gum combinations, flaxseed ingredients, and dairy and non-dairy creamers are examined. A rice-based frozen dessert base, vanilla products, developments in chocolate and cocoa products, fibre and other health-promoting ingredients, sweet inclusions and almonds are described. Hot sauces for ice cream, the artificial sweetener sucralose, lactic acid bacteria, soya powder, fruit and vegetable extracts, kiwifruit flavour, dessert sauces, and seasonal flavours and colours are detailed. Striped or swirled desserts, confectionery ingredients, bakery ingredients, a functional dairy ingredient, alcohol, incorporation of fish oil ingredients in prototype ice creams, vitamin and mineral premixes, flavoured raisins, dessert-type flavours, an oat-derived fat replacer and a line of flavours with floral profiles designed for products with female appeal are considered.

SH DAIRY PRODUCTS

CT ADDITIVES; CONFECTIONERY; DAIRY PRODUCTS; DEFINITIONS; DESSERTS; DEVELOPMENTS; FLAVOURINGS; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FUNCTIONAL PROPERTIES; HEALTH BENEFITS; ICE CREAM; INGREDIENTS; MEAL COURSES; NEW INGREDIENTS; PRESERVED FOODS; STABILIZERS

DED 29 Nov 2002

L7 ANSWER 10 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 583301 FROSTI

TI Food law reviewed, part two.

AU Turner A.

SO International Food Ingredients, 2002, (April-May), (2), 32-34 (0 ref.) Published by: Expoconsult BV trading as CMP Information. Address:

Industrieweg 54, 3600 AE Maarssen, The Netherlands. Telephone: +31 (346) 559 444. Fax: +31 (346) 573 811. Web: www.ifi-online.com
ISSN: 0924-5863
DT Journal
LA English
AB New EU regulations for food ingredients and additives are discussed. The author reports on the adoption of commodity Directives in December 2001 - the directives cover certain types of sugar, preserved milk, honey, fruit juices and nectars, jams, jellies and marmalade. He also reports on EU and UK acceptance of trehalose (a non-reducing glucose disaccharide), the EU additives survey and associated Directives, the Scientific Committee for Food's work on beta-carotenes, the miscellaneous additives Directive (2001), and UK approval of sucralose, together with the review of the flavourings framework Directive, maximum levels for dioxins and mycotoxins, and an assessment of risks related to dietary exposure to polycyclic aromatic hydrocarbons.
SH LEGISLATION
CT CARBOHYDRATES; CONTAMINANTS; DIOXINS; FLAVOURINGS; GLUCOSE; INGREDIENTS; LEGISLATION; MYCOTOXINS; SUCRALOSE; SUGARS; SWEETENERS; TOXIC COMPOUNDS; TOXINS
DED 11 Jun 2002

L7 ANSWER 11 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 552433 FROSTI
TI Sweeteners for health foods.
AU Deis R.C.
SO Food Product Design, 2001, (February), 10 (11), 48-63 (10pp) (0 ref.)
Published by: Weeks Publishing Co. Address: 3400 Dundee Road, Suite 100, Northbrook, IL 60062-2333, USA Telephone: +1 (847) 559 0385 Fax: +1 (847) 559 0389 Email: weeksfpd@aol.com Web: www.foodproductdesign.com
ISSN: 1065-772X
DT Journal
LA English
AB A guide to using sweeteners for calorie reduction, special diets and other health-oriented foods is presented. Nutritive sweeteners such as sucrose provide calories. Less processed alternatives to refined sucrose are considered to provide more nutrition and trace minerals. Molasses, the concentrated liquid extract of the sugar refining process, supplies 70-100% of the sweetness of sucrose. Fructose provides high sweetness and has a lower glycaemic index value. Polyols or sugar alcohols, another group of nutritive sweeteners, are absorbed slowly, resulting in lowered caloric value and glycaemic response. Polyols are used extensively in place of sucrose in sugar-free confectionery, chewing gum, baked goods and dairy products. Other natural sweeteners include honey, rice syrups, malt syrups, trehalose and fruit mixtures or concentrates. Non-nutritive sweeteners, either inherently acaloric or fully caloric with extremely high sweetness potency, are indispensable in formulating sugar-free reduced-calorie foods. The safety of saccharin and cyclamate have been questioned. Aspartame is used primarily in soft drinks. High-potency sweeteners neotame, acesulfam K, sucralose , thaumatin and stevioside are detailed. The view that nutritive sweeteners cause weight gain has increased demand for non-nutritive sweeteners. Special market needs for diabetics, reducing risk of dental caries and sports products are discussed.
SH ADDITIVES
CT ACESULFAM K; ADDITIVES; APPLICATIONS; ASPARTAME; BEE PRODUCTS; BEVERAGES; CALORIES; CARBOHYDRATES; CYCLAMATES; DENTAL CARIES; DIABETES; DIETS; FRUCTOSE; HEALTH FOODS; HONEY; INTENSE SWEETENERS; METABOLIC DISORDERS; MOLASSES; NATURAL SWEETENERS; NEOTAME; NON ALCOHOLIC BEVERAGES; POLYOLS; REDUCTION; SACCHARIN; SOFT DRINKS; SPORTS DRINKS; STEVIOSIDE; SUCRALOSE; SUCROSE; SUGAR PRODUCTS; SUGARS; SWEETENERS; SYNTHETIC SWEETENERS; SYRUPS; THAUMATIN
DED 18 May 2001

L7 ANSWER 12 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 549315 FROSTI
TI Cake improved in butter flavour.
IN Yoshifuji J.; Kojima N.; Fujii M.
PA Sanei Gen F F I Inc.
SO Japanese Patent Application
PI JP 2000135049 A 20000516
AI 19981029
NTE 20000516
DT Patent
LA Japanese
SL English
AB The butter flavour of cakes is improved by the addition of sucralose. In further inventions, sucralose is used to improve milk flavour in a product containing milk, and green tea flavour in products containing green tea. Sucralose is also used to improve the flavour of fruit juice or a food containing fruit juice and to improve the flavour of ginger. (See also Japanese Patent Applications 2000-135055, 2000-135058, 2000-135062, 2000-135066.)
CT BAKERY PRODUCTS; CAKES; FLAVOUR ENHANCERS; JAPANESE PATENT; PATENT; SUCRALOSE; SWEETENERS
DED 17 Apr 2001

L7 ANSWER 13 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 523660 FROSTI
TI Sweeteners: alternative.
AU Nelson A.L.
SO Published by: Eagan Press, St. Paul, 2000, 99pp
ISBN: 1-891127-11-X
DT Book
LA English
AB The handbook provides information on the chemical, physical and sensory properties of alternative sweeteners and their use in the production of low-calorie and reduced-sugar foods. Particular attention is given to the properties and application of synthetic sweeteners, such as saccharin, cyclamate, aspartame, alitame, acesulfam K and sucralose; naturally occurring high-intensity sweeteners, such as thaumatins, glycyrrhizin and stevioside; and sugar alcohols. The use of alternative sweeteners in confectionery, bakery products and other cereal-based foods, beverages, dairy products, preserved fruit and vegetable products, and diabetic foods is described, and potential problems arising in the manufacture of these products are highlighted. Regulations relating to nutritional labelling and nutrient content claims in the US are described.
CT ADDITIVES; APPLICATIONS; BAKERY PRODUCTS; BEVERAGES; CHEMICAL PROPERTIES; CONFECTIONERY; DAIRY PRODUCTS; DIABETIC FOODS; DIETETIC FOODS; FRUIT PRODUCTS; HEALTHY FOODS; HIGH INTENSITY SWEETENERS; LITE FOODS; LOW CALORIE FOODS; LOW CALORIE SWEETENERS; NATURAL; PHYSICAL PROPERTIES; POLYOLS; PROBLEMS; PROCESSING PROPERTIES; REDUCED CALORIE FOODS; SENSORY PROPERTIES; SUGAR ALCOHOLS; SWEETENERS; SYNTHETIC; VEGETABLE PRODUCTS
DED 13 Jun 2000

L7 ANSWER 14 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 514895 FROSTI
TI Sugar substitutes: Americans opt for sweetness and lite.
AU Henkel J.
SO FDA Consumer, 1999, (November-December), 33 (6), 12-16 (4pp) (0 ref.)
DT Journal
LA English
AB The properties and uses of sugar substitutes in the US are described. The author comments on Americans' liking of sweet foods, the average US sugar intake, and the health effects of high-sugar diets. The FDA (Food and

Drug Administration) has approved saccharin, aspartame, acesulfam K and sucralose for use as sugar substitutes. Saccharin use and testing are discussed, and its labelling is illustrated. Huge doses of saccharin cause bladder cancer in rats, and may increase the risk in humans. However, saccharin has good shelf-life, is inexpensive, and is stable at high temperatures. Aspartame has been thoroughly tested in the US, and is approved for use in beverages, breakfast cereals, desserts and gum. However, many Web sites link its use to headaches, fatigue, multiple sclerosis, Alzheimer's disease and Gulf War Syndrome. Acesulfam K is used in bakery products, frozen desserts, sweets and beverages, and sucralose is used in bakery products, non-alcoholic beverages, chewing gum, frozen dairy desserts, fruit juices and gelatins. Acesulfam K and sucralose both have good shelf-life and heat-resistance properties. The author also discusses sugar alcohols (e.g sorbitol, xylitol, and lactitol) used in sugar-free sweets, biscuits and chewing gum, natural sweeteners (e.g. honey and molasses), sugar substitutes currently under review (cyclamate, neotame, and alitame), and Stevia, which is not approved as a sugar substitute in the US, but is approved as a dietary supplement.

SH ADDITIVES
CT ACESULFAM K; ASPARTAME; BAKERY PRODUCTS; BASIC GUIDE; BEVERAGES; CHEWING GUM; DESSERTS; FOOD SAFETY; SACCHARIN; SUCRALOSE; SUGAR SUBSTITUTES; SWEETENERS; SWEETS; TOXICITY
DED 24 Feb 2000

L7 ANSWER 15 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 506523 FROSTI
TI Functionality of sucralose in some Western food and drink applications.
AU Lindley M.G.
SO Foods and Food Ingredients Journal of Japan, 1999, (182), 26-31 (10 ref.)
ISSN: 0919-9772
DT Journal
LA English
AB Sucralose, a new low-calorie sweetener with a taste profile similar to that of sucrose, is finding extensive use in both food and drinks products. Sucralose is soluble in water and alcohol, and is chemically stable, and is therefore suitable for use in existing manufacturing processes. This article is concerned with the use of sucralose in western food and drinks products. The discussion includes the technical requirements of low-calorie sweeteners in foods and beverages, the taste and stability of sucralose, and the compatibility of sucralose with manufacturing practices. Sucralose may be used in the production of soft drinks, yoghurts and dairy desserts, and chewing gum and other confectionery products, and may also be used in the home to sweeten tea and coffee or as a sugar substitute in baking, cooking fruit or sweetening breakfast cereals.
SH ADDITIVES
CT ADDITIVES; APPLICATIONS; BEVERAGES; FLAVOUR; FOODS; PROPERTIES; STABILITY; SUCRALOSE; SWEETENERS
DED 29 Oct 1999

L7 ANSWER 16 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN
AN 456248 FROSTI
TI Fundamentals and applications of pulsed electrochemical detection in food analysis.
AU LaCourse W.R.; Dasenbrock C.O.; Zook C.M.
SO Seminars in Food Analysis, 1997, 2 (1-2), 5-41 (90 ref.)
DT Journal
LA English
SL English
AB The development of HPLC methods for the analysis of foods is complicated by the poor optical detection properties of polar aliphatic analytes such

as carbohydrates. Pulsed electrochemical detection (PED) allows the direct detection of numerous polar aliphatic compounds. This paper reviews the basis of PED and reviews food-related applications. Electrocatalysis at noble metal electrodes is described and the three modes of anodic electrocatalytic detection that can occur at noble metal electrodes are outlined. The detection of carbohydrates occurs at electrode surfaces that are virtually free of oxides (Mode I); these detections are best implemented using pulsed amperometric detection (PAD). The voltammetric response of glucose is reviewed in detail to illustrate the electrochemical nature of carbohydrates. The detection of amine- and sulfur-containing compounds using voltammetry, integrated PAD (IPAD), and HPLC-IPAD is also described. Finally, the following applications of PED techniques in food and beverage analysis are summarized: carbohydrate analysis of beverages, fruit juices, food additives and nutrients, solid foods (high-fructose corn syrup, potato chips, sucralose, grated cheese, non-starch polysaccharide analysis of different vegetables and bread, amylopectin, grape musts, and tomatoes); and non-carbohydrate applications (biogenic amines and antibiotics). Advantages with PED over alternative detection schemes are discussed.

SH ANALYSIS

CT ADDITIVES; ALIPHATIC AMINES; ALIPHATIC COMPOUNDS; AMYLOPECTIN; ANALYSIS; ANTIBIOTICS; APPLICATIONS; BIOGENIC AMINES; CARBOHYDRATES; CEREALS; DAIRY PRODUCTS; DETECTION; DIETARY FIBRE; FRUIT JUICES; GRAPE MUST; HPLC; NUTRIENTS; OLIGOSACCHARIDES; POTATO CHIPS; PULSED AMPEROMETRIC DETECTION; PULSED ELECTROCHEMICAL DETECTION; REVIEW; SUGARS; SWEETENERS; TOMATOES; VEGETABLES; VOLTAMMETRY

DED 28 Nov 1997

L7 ANSWER 17 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 394498 FROSTI

TI Market advances for sucralase.

AU Anon.

SO Emerging Food R and D Report, 1995, 6 (7), 6-7 (0 ref.)

DT Journal

LA English

AB The applications of the sweetener sucralase (trade name Splenda) are described. They include low-calorie jelly crystals, low-calorie carbonated drinks, baked goods, chewing gum, processed fruit, milk products, frozen desserts, and salad dressings. Sucralase is described as very heat-stable.

SH SWEETENERS

CT APPLICATIONS; FOODS; HEAT STABILITY; HEATING; LOW CALORIE; LOW CALORIE SWEETENERS; STABILITY; SUCRALASE; SWEETENERS

DED 15 Nov 1995

L7 ANSWER 18 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 363787 FROSTI

TI Successful Fi Europe offers tailor-made ingredients for health and convenience.

AU Grijspaardt-Vink C.R.S.; Louwes A.C.M.

SO Voedingsmiddelentechnologie (VMT), 1994, 27 (23), 37-39 (0 ref.)

DT Journal

LA Dutch

SL Dutch

AB Ingredient trends at Fi Europe '94 are reviewed. Exhibits mentioned include National Starch & Chemical's new resistant starch Novelose, a functional fibre; pea-fibre products from Cosucra; Purac biochem BV's Puracal and Puramex, mineral salts of lactic acid for use in functional foods, sports drinks and baby food; also the Purasal range of sodium and potassium salts of lactic acid, which enhance the water-binding capacity, texture and shelf-life of meat and fish; Dry n-3 (omega-3 fatty acids), a microencapsulated fish oil from DanoChemo of Denmark, which increases the nutritional value of foods; enzymes produced by genetic engineering, such

as Rennilase for use in cheese; the Prestine range of anti-bloom fats from Loders Croklaan; Golden Vale's Foodformula service, which offers customised ingredients for cheese producers; VPS's soya-protein-based meat substitute Befine; new flavouring products from Universal Flavors, such as the Nucleus range of concentrated solvent-free flavours, and aseptically produced fruit preparations for bakery and dairy applications; the Flavorburst range of encapsulated flavours from Tastemaker; and the low-calorie sweetener Sucralose from Tate & Lyle. AromaScan's new 'electronic nose' is also mentioned, which can give a digital fingerprint of an aroma.

SH ADDITIVES

CT 1994; ADDITIVES; EXHIBITIONS; FI EUROPE; FLAVOURINGS; NEW PRODUCTS; SWEETENERS

DED 3 Feb 1995

L7 ANSWER 19 OF 22 FROSTI COPYRIGHT 2007 LFRA on STN

AN 349879 FROSTI

TI Australian company debuts product made with Splenda. (Dairy Lite Diet yoghurts from Queensco-Unity Dairyfoods in Australia.)

AU Anon.

SO Food Product Design, 1994, 4 (May), 26 (0 ref.)

DT Journal

LA English

AB The diet fruit yoghurt product that has been developed by Queensco-Unity Dairyfoods is considered in this short article. The product is known as Dairy Lite Diet and contains the Splenda brand sweetener sucralose. Twin-packs or value 6-packs are available and 4 flavours have been developed. These are strawberry, peach, apricot and vanilla and blueberry.

CT AUSTRALIA; CALORIES; DAIRY EQUIPMENT; DAIRY LITE DIET; DAIRY PRODUCTS; DAIRY SUBSTITUTES; LOW; LOW CALORIE; LOW CALORIE DAIRY PRODUCTS; LOW CALORIE SUBSTITUTES; LOW CALORIE SWEETENERS; SUBSTITUTES; SWEETENERS; YOGHURT

DED 19 Aug 1994

L7 ANSWER 20 OF 22 FSTA COPYRIGHT 2007 IFIS on STN

AN 2004:P0169 FSTA

TI Sucralose in the development of light milky desserts.

AU Porto Pinto, E.; Teixeira, A. M.; Lopes Sopena, L.; Pires da Rosa, V.; Mello Luvielmo, M. de

CS Quimico de Alimentos, Dep. de Ciencia dos Alimentos, Univ. Fed. de Pelotas, Pelotas, RS Brazil

SO Boletim do Centro de Pesquisa e Processamento de Alimentos, (2003), 21 (1) 49-60, 11 ref.
ISSN: 0102-0323

DT Journal

LA Portuguese

SL English

AB Use of sucralose in the manufacture of low calorie dairy mousses was evaluated. Calorie content and acceptability were determined for 2 flavours of dairy desserts (chocolate and passion fruit) prepared with sucralose or conventionally. Chocolate-flavoured desserts were most acceptable. Chocolate dessert containing sucralose had a 31% lower calorie content and acceptability of 79.2% (compared with 89.9% for the conventional chocolate product). It is concluded that sucralose is suitable for use in formulations for low calorie dairy mousses.

CC P (Milk and Dairy Products)

CT CALORIES; CONSUMER RESPONSE; DAIRY PRODUCTS; DESSERTS; SWEETENERS; ACCEPTABILITY; CALORIES LOW FOODS; DAIRY DESSERTS; MOUSSES; SUCRALOSE

L7 ANSWER 21 OF 22 FSTA COPYRIGHT 2007 IFIS on STN

AN 1998(09):L0410 FSTA
TI Sucralose approval sweetens low-cal market.
AU Hollingsworth, P.
SO Food Technology, (1998), 52 (5) 34
ISSN: 0015-6639
DT Journal
LA English
AB On 1 April 1998, the US FDA cleared the artificial sweetener sucralose for use in US foods. Effects of this approval on new product developments in the food industry are discussed. Aspects considered include: types of foods in which sucralose can now be used (table-top sweeteners, carbonated beverages, still beverages, alcoholic beverages, chewing gum, bakery products, dry-mix products, dairy products, canned fruits and vegetables, fruit spreads, confectionery, condiments and dressings, frozen desserts and breakfast cereals); the role that sucralose can play in development of new products in response to consumer demand for more variety and new products in the bakery, frozen desserts and diet soft drinks sectors; factors hampering widespread development of new products containing sucralose (long-standing commitments to aspartame, concerns about sucralose availability, apparent high cost); and status of sucralose in comparison with other artificial sweeteners.
CC L (Sugars, Syrups and Starches)
CT SWEETENERS; FOODS; SUCRALOSE

L7 ANSWER 22 OF 22 FSTA COPYRIGHT 2007 IFIS on STN
AN 1990(04):T0002 FSTA
TI New sweeteners.
In 'Changing food technology 2. Food technology for a dynamic marketplace. Selected papers from the Fifth Eastern Food Science & Technology Conference'. Lancaster, PA 17604, USA; Technomic Publishing AG. ISBN 0-87762-644-8 [see FSTA (1990) 22 4G3].
AU Miller, G. A.; United States of America, Institute of Food Technologists [Fifth Eastern Symposium]
SO (1989), pp. 107-126, 4 ref.
DT Conference
LA English
AB Brief information, including structural diagrams, is given of acesulfame-K and alitame. Particular attention is paid to sucralose, a freely soluble, highly stable sweetener (developed by Tate & Lyle in collaboration with McNeil Speciality Product Co.), which has virtually no loss of sweetness during processing and normal storage of foods, and does not react chemically with other components. Data given in tables and graphs include: solubility as a function of temperature; effect of pH on sucralose retention after 7 days at 40°C; aqueous stability under various conditions; comparative sweetness intensity; and recipe preparation and characteristics of sucralose cakes, whipped topping, iced milk, strawberry jam and fruit punch.
CC T (Additives, Spices and Condiments)
CT ADDITIVES; SWEETENERS; ALITAME; SUCRALOSE